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73

recipes & tips

Skillet Suppers



CHICKEN THIGHS WITH
CREAMY SHELLS
AND BROCCOLI
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USE & CARE

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RESPECT YOUR COOKWARE

Taking care of your cast iron means understanding its likes and dislikes.

— LIKES —

Cooking with oil
Dry cupboards
Gentle cleaning

— DISLIKES —

Acidic foods
Harsh abrasives
Abrupt and extreme
temperature changes

CAST IRON REVITALIZATION

If your heirlooms fall victim to rust, don't despair. Follow these steps to get them back in action.

1. Scrub with a stiff-bristle brush and hot soapy water to remove any rust or buildup. Rinse well, and dry completely.
2. Brush a light coating of oil on inside and outside of pan; wipe off excess.
3. Place a sheet of foil or a rimmed baking sheet on lower rack of oven to catch drips. Place oiled pan upside down on middle rack of oven.
4. Bake at 400° for about 1 hour. Turn off oven, and let pan cool completely in oven. Repeat as necessary. Store in a cool, dry place.

SEASONING TIP

Be conservative when applying oil to your pans for seasoning. Using too much can result in a sticky residue.

ENAMELED CAST IRON

BE GENTLE

The finish on enameled cast iron can be fragile, so handle your pieces with care to avoid chipping. Never use metal utensils, as they can scratch the surface.

GREASE THEM UP

Unlike regular cast iron, enameled cast iron is not nonstick. To avoid sticking, cook over medium heat using adequate amounts of oil or fat. If sticking does occur, use dish soap, water, and a non-scratch scouring pad to scrub away the mess. Or, try boiling water in the piece with a bit of dishwashing liquid for extra stubborn bits.

MAKE THEM SHINE

Over time, enameled cast iron can become stained. To help remove stains, soak the cooking surface in peroxide mixed with baking soda, then scrub with dish soap, water, and a non-scratch scouring pad to keep your enameled cast iron looking as good as new.

NO HEIRLOOM? NO PROBLEM

If you haven't been blessed with the gift of your grandma's beloved skillet, don't worry—preseasoned cast-iron pans are widely available. Before using your preseasoned cast-iron pan for the first time, rinse with water, and dry completely. Before cooking, brush cookware lightly with oil, and heat slowly.



ELBOW GREASE

Desserts can leave lots of residue; a good scrub with a stiff-bristle brush and a little soap may be necessary. Just be sure to dry the pan thoroughly after.

CAST IRON CLEANING BEST PRACTICES

When it comes to cleaning cast iron, there is one commandment: Respect the finish. Hot water is the best tool, combined with a gentle scrub with a sponge or paper towel. Avoid immersing your cast-iron cookware in water, which increases the risk of rusting.

— SCOUR POWER —

If you're stuck with stubborn bits of cooked-on food, add about $\frac{1}{4}$ cup kosher salt to the warm pan, and gently scour with a folded kitchen towel or the cut side of a potato. Rinse, and dry thoroughly.

— CLEAN PROMPTLY —

Never put your cookware away dirty. Excess oil will pool and solidify, making future cleaning difficult. For best results, clean pots and pans immediately after cooking.

— DRYING CAST IRON —

After rinsing, wipe completely dry with a clean dish towel or paper towel, then apply a thin coat of oil, rubbing it into the surface. Heat on the stove over medium-low heat or in the oven at 300° until dry.



SKILLET SUPPERS

Easy to make and even easier to eat,
these one-dish dinners are sure to
become family favorites





DEEP-DISH
SUPREME PIZZA
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LEMON-ROSEMARY ROASTED LAMB AND POTATOES

Makes 6 to 8 servings

Lamb roasted with lemon and rosemary is a showstopping supper.

- 1 (6-pound) bone-in leg of lamb, trimmed**
- 4 tablespoons canola oil, divided**
- 1½ pounds assorted new potatoes, halved**
- 2¼ teaspoons kosher salt, divided**
- 1¼ teaspoons ground black pepper, divided**
- 3 cloves garlic, minced**
- 1 tablespoon finely chopped fresh rosemary**
- 2 large heads garlic**
- 1 large lemon, halved and seeded**
- 1 tablespoon chopped fresh parsley**
- Garnish: fresh rosemary sprigs**

- 1.** Let lamb stand at room temperature for 30 minutes. Make 3 (3-inch-long) ¼-inch-deep cuts on each side of lamb.
- 2.** Preheat oven to 325°.
- 3.** In a 15-inch cast-iron skillet, heat 1 tablespoon oil over medium-high heat. In a large bowl, toss together potatoes, ¼ teaspoon salt, and ¼ teaspoon pepper. Add potatoes to skillet; cook until lightly browned, about 3 minutes. Remove from skillet. Sprinkle lamb with remaining 2 teaspoons salt and remaining 1 teaspoon pepper. Heat remaining 3 tablespoons oil over medium-high heat. Reduce heat to medium. Add lamb; cook until browned, about 4 minutes per side. Sprinkle both sides of lamb with minced garlic and rosemary. Cut ¼ inch off top end of each head of garlic. Add garlic and lemon to skillet. Loosely cover with foil.
- 4.** Bake for 1 hour. Arrange potatoes around lamb. Bake, uncovered, until a meat thermometer inserted in thickest portion of lamb registers 135° (rare) and potatoes are tender, about 1 hour more. Transfer lamb to a cutting board. Loosely cover; let stand for 15 minutes. Sprinkle with parsley. Garnish with rosemary, if desired.





SKILLET-ROASTED CHICKEN WITH PEPPERS AND GARLIC

Makes 4 to 6 servings

Chicken, delicately flavored with thyme, fennel, and garlic, is the star of this hearty meal.

- 2 fennel bulbs**
- 5 tablespoons olive oil, divided**
- 1 tablespoon plus 1 teaspoon kosher salt, divided**
- 3 teaspoons fresh thyme leaves**
- 2 teaspoons ground black pepper**
- 1 (4-pound) whole chicken, giblets removed**
- 1 head garlic, halved crosswise**
- 1 (6-ounce) bag baby bell peppers, halved and seeded**
- Garnish: fresh thyme leaves, fennel fronds**

- 1.** Preheat oven to 425°.
- 2.** Slice fennel bulbs into 1/2-inch-thick slices. Place in a 12-inch cast-iron skillet. Drizzle with 1 tablespoon oil, and sprinkle with 1 teaspoon salt.
- 3.** In a small bowl, combine thyme, 3 tablespoons oil, black pepper, and remaining 1 tablespoon salt. Gently loosen skin from chicken, keeping skin intact. Rub thyme mixture under skin and over meat. Place chicken, breast side up, on fennel. Tuck wings under, and tie legs with kitchen twine. Place garlic, cut side up, next to chicken. Drizzle garlic with remaining 1 tablespoon oil.
- 4.** Bake for 30 minutes. Place bell peppers around chicken. Reduce oven temperature to 350°, and bake until a meat thermometer inserted in thickest portion of thigh registers 160°, about 30 minutes more. Let stand for 10 minutes before serving. Garnish with thyme and fennel fronds, if desired.





Tip

For a twist, make burrito bowls by serving this mixed skillet with rice and fresh avocado.



LIME-CHIPOTLE PORK WITH PEPPERS AND MANGO

Makes 4 servings

This dish will become a weeknight staple on the grill.

- 1 (1-pound) pork tenderloin, trimmed**
- 1 lime, finely zested**
- ¼ cup fresh lime juice**
- ¼ cup honey**
- 1½ teaspoons kosher salt**
- 1 teaspoon garlic powder**
- 3 chipotle peppers in adobo sauce, chopped**
- 1 (8-ounce) package mini tricolor sweet peppers, halved lengthwise**
- 1 mango, peeled and cubed**
- 1 tablespoon canola oil**
- Garnish: fresh cilantro**

- 1.** In a large resealable plastic bag, combine pork, lime zest and juice, honey, salt, garlic powder, and chipotles in adobo. Seal bag, tossing gently to combine. Refrigerate for at least 8 hours or overnight.
- 2.** Preheat grill to high heat (400° to 450°). Place a 12-inch cast-iron skillet on grill to preheat for 15 minutes. Spray skillet with nonflammable cooking spray.
- 3.** Drain pork, reserving ¼ cup marinade.
- 4.** Add sweet peppers to skillet; cook, stirring occasionally, until lightly charred, about 5 minutes. Add mango and reserved ¼ cup marinade; cook for 30 seconds. Remove from skillet.
- 5.** Heat oil in skillet. Add pork; cook, turning every 2 minutes, until a meat thermometer inserted in thickest portion registers 140°, about 12 minutes. Remove from skillet; cover with foil, and let stand for 10 minutes before slicing. Serve with pepper mixture. Garnish with cilantro, if desired.





STRIP STEAKS AND VEGETABLES WITH SPICY CHIMICHURRI

Makes 4 servings

Tender slices of steak brightened with a drizzle of cilantro-packed sauce make the perfect porch dinner.

- 2 cups loosely packed fresh cilantro leaves**
- ¼ cup red wine vinegar**
- 2 teaspoons kosher salt, divided**
- ½ teaspoon crushed red pepper**
- 2 cloves garlic, minced**
- ¼ cup olive oil**
- 1 pound baby Yukon gold potatoes, quartered**
- 1 tablespoon canola oil**
- 1 pound zucchini, cut diagonally into ¼-inch-thick slices**
- ¾ teaspoon ground black pepper, divided**
- 4 (6-ounce) strip steaks**
- Garnish: fresh cilantro leaves**

- 1.** In the work bowl of a food processor, place cilantro, vinegar, ½ teaspoon salt, red pepper, and garlic; pulse until finely chopped. With processor running, add olive oil in a slow, steady stream until smooth. Cover and refrigerate.
- 2.** Preheat grill to high heat (400° to 450°). Place a 12-inch cast-iron skillet on grill to preheat for 15 minutes.
- 3.** Place potatoes in a microwave-safe dish, and cover with plastic wrap. Cut a vent in plastic wrap. Microwave on high until almost tender, about 6 minutes.
- 4.** Heat canola oil in skillet. Add potatoes to skillet; cook, stirring occasionally, until browned, about 3 minutes. Remove from skillet. Add zucchini to skillet; cook, turning occasionally, until lightly charred, about 3 minutes. Remove from skillet. Sprinkle vegetables with ½ teaspoon salt and ¼ teaspoon black pepper.
- 5.** Sprinkle steaks with remaining 1 teaspoon salt and remaining ½ teaspoon black pepper. Spray skillet with nonflammable cooking spray.
- 6.** Add steaks to skillet; cook until desired doneness, 3 to 5 minutes per side. Remove from skillet; cover with foil, and let stand for 5 minutes before slicing. Serve with vegetables and cilantro sauce. Garnish with cilantro, if desired.







GRILLED PORK CHOPS WITH OKRA SUCCOTASH

Makes 4 servings

Sweet corn, creamy beans, and charred okra add great texture contrast to these meaty chops.

- 1 cup fresh baby lima beans**
- 2½ tablespoons vegetable oil, divided**
- 4 ears fresh corn, shucked**
- 8 fresh okra pods, halved lengthwise**
- 4 (¾-inch-thick) pork rib chops**
- 1½ teaspoons kosher salt, divided**
- ¾ teaspoon ground black pepper, divided**
- 1 tablespoon chopped fresh thyme**
- 1 tablespoon distilled white vinegar**
- 2 teaspoons chopped fresh dill**
- Garnish: chopped fresh dill, ground black pepper**

- 1.** In a small saucepan, bring lima beans and water to cover by 1 inch to a boil over high heat. Reduce heat, and simmer until tender, about 20 minutes. Drain well.
- 2.** Brush a cast-iron grill pan with 1 tablespoon oil, and heat over medium-high heat. Add corn and okra, cut side down. Cook okra, turning occasionally, until crisp-tender, about 4 minutes. Remove from skillet. Continue cooking corn, turning occasionally, until charred, 2 to 3 minutes more. Remove from skillet.
- 3.** Sprinkle pork chops with 1 teaspoon salt and ½ teaspoon pepper. Brush pan with 1 tablespoon oil. Add pork; cook until a meat thermometer inserted in thickest portion registers 145°, 3 to 4 minutes per side.
- 4.** Cut corn kernels off cobs. In a medium bowl, stir together lima beans, okra, corn, thyme, vinegar, dill, remaining ½ tablespoon oil, remaining ½ teaspoon salt, and remaining ¼ teaspoon pepper. Serve with pork chops. Garnish with dill and pepper, if desired.





SHRIMP AND SAUSAGE JAMBALAYA

Makes 4 to 6 servings

The addition of tomatoes makes this a Creole-style shrimp and sausage jambalaya.

- 2 tablespoons vegetable oil**
- 1 pound mild smoked sausage, chopped**
- 1 cup chopped onion**
- ½ cup chopped bell pepper**
- ½ cup chopped celery**
- 2 cloves garlic, minced**
- 3 cups chicken broth**
- 1¼ cups long-grain rice**
- 3 bay leaves**
- 1 tablespoon chopped fresh thyme**
- 2 teaspoons firmly packed light brown sugar**
- 1 teaspoon kosher salt**
- ¼ teaspoon ground black pepper**
- ¼ teaspoon ground red pepper**
- 1 (14.5-ounce) can petite diced tomatoes, drained**
- 2 teaspoons distilled white vinegar**
- 1 pound large fresh shrimp, peeled and deveined (tails left on)**
- ¼ cup chopped fresh celery leaves**

- 1.** Preheat oven to 350°.
- 2.** In a 12-inch cast-iron skillet, heat oil over medium-high heat. Reduce heat to medium. Add sausage to skillet; cook, stirring occasionally, until browned, about 6 minutes. Remove sausage using a slotted spoon, and let drain on paper towels.
- 3.** Add onion, bell pepper, and celery to skillet; cook, stirring occasionally, until lightly browned, about 5 minutes. Add garlic; cook for 1 minute. Stir in sausage, broth, rice, bay leaves, thyme, brown sugar, salt, black pepper, and red pepper. Bring to a boil over medium-high heat.
- 4.** Bake, covered, until rice is tender, about 25 minutes. Add tomatoes and vinegar; gently fluff rice mixture with a fork. Arrange shrimp over rice mixture. Cover and bake until shrimp are pink and firm, about 10 minutes. Discard bay leaves. Sprinkle with celery leaves. Serve immediately.









BAKED ZITI AND MEATBALLS

Makes 6 to 8 servings

Homemade meatballs make this one-dish meal a crowd-pleaser.

Meatballs:

- 1** pound lean ground beef
- ½** cup panko (Japanese bread crumbs)
- ½** cup grated Parmesan cheese
- ¼** cup chopped fresh parsley
- ¼** cup whole milk
- 2** large eggs
- 1** tablespoon minced garlic
- 2** teaspoons kosher salt
- ¼** teaspoon ground black pepper
- 2** tablespoons olive oil

Sauce:

- 2** tablespoons olive oil
- 3** cloves garlic, thinly sliced
- ¼** teaspoon crushed red pepper
- ¾** cup dry white wine
- 2** (28-ounce) cans crushed tomatoes
- 2** sprigs fresh basil
- 1** teaspoon kosher salt
- ½** teaspoon sugar
- 1** pound ziti pasta, cooked according to package directions
- 3** cups sliced low-moisture mozzarella, divided
- ½** cup whole-milk ricotta cheese
- ½** cup grated Parmesan cheese

- 1.** For meatballs: In a large bowl, stir together beef, bread crumbs, Parmesan, parsley, milk, eggs, garlic, salt, and black pepper. Shape mixture into 12 balls.
- 2.** In a 12-inch cast-iron skillet, heat oil over medium-high heat. Add meatballs to skillet; cook, turning occasionally, until browned, 15 to 18 minutes. Remove meatballs from skillet; set aside.
- 3.** Preheat oven to 425°.
- 4.** For sauce: In same skillet, heat oil over medium-high heat. Add garlic and red pepper; cook for 1 minute. Add wine. Bring to a boil; cook until reduced by half, about 5 minutes. Stir in tomatoes, basil, salt, and sugar. Bring to a boil. Reduce heat to medium-low, and simmer for 10 minutes, stirring occasionally. Discard basil.
- 5.** Stir in cooked pasta, 1½ cups mozzarella, and cooked meatballs. Top with ricotta, Parmesan, and remaining 1½ cups mozzarella.
- 6.** Bake until cheese is melted, about 20 minutes.



TEX-MEX SKILLET PASTA

Makes 6 to 8 servings

This cheesy skillet pasta can be whipped up in under 30 minutes.

- 1 pound fresh chorizo sausage, casings removed**
- 1 cup chopped yellow onion**
- ½ green bell pepper, seeded and chopped**
- 1 clove garlic, minced**
- 1 (10-ounce) can diced tomatoes with green chiles**
- 1 teaspoon kosher salt**
- 1 teaspoon taco seasoning**
- 1 teaspoon dried oregano**
- 1 cup heavy whipping cream**
- 1 cup frozen yellow corn kernels**
- 1 (15-ounce) can black beans, rinsed and drained**
- 1 pound cavatappi pasta, cooked according to package directions**
- 1 (8-ounce) package shredded Monterey Jack cheese**

Lime wedges, to serve

Garnish: chopped fresh cilantro

1. In a 12-inch cast-iron skillet, cook chorizo over medium-high heat until browned and crumbly, about 6 minutes. Drain all but 1 tablespoon drippings from pan. Add onion, bell pepper, and garlic to skillet; cook, stirring occasionally, until softened, about 5 minutes. Add tomatoes with chiles, salt, taco seasoning, and oregano; cook for 3 minutes. Stir in cream, corn, and black beans. Bring to a boil.

2. Stir in cooked pasta and cheese; remove from heat. Serve with lime wedges, and garnish with cilantro, if desired.



COVER
RECIPE





CHICKEN THIGHS WITH CREAMY SHELLS AND BROCCOLI

Makes 4 servings

Crispy roasted chicken thighs and decadent cheesy pasta combine to create this one-skillet supper.

- 1 **tablespoon canola oil**
- 3 **pounds bone-in skin-on chicken thighs**
- 2½ **teaspoons kosher salt, divided**
- ¾ **teaspoon ground black pepper, divided**
- 2 **cups fresh broccoli florets**
- 2 **tablespoons water**
- 2 **tablespoons all-purpose flour**
- 2 **tablespoons Dijon mustard**
- 1 **clove garlic, smashed**
- 1 **cup heavy whipping cream**
- 1 **cup chicken broth**
- ½ **cup grated Parmesan cheese**
- 1 **(12-ounce) box orecchiette pasta, cooked according to package directions**

1. Preheat oven to 425°.
2. In a 12-inch cast-iron skillet, heat oil over medium-high heat. Sprinkle both sides of chicken with 2 teaspoons salt and ½ teaspoon pepper. Place chicken, skin side down, in skillet. Cook until golden brown, about 5 minutes. Turn chicken over.
3. Bake until a meat thermometer inserted in thickest portion registers 160°, about 20 minutes. Remove chicken from skillet; set aside.
4. In a large microwave-safe bowl, place broccoli and 2 tablespoons water. Cover bowl tightly with plastic wrap. Microwave on high for 2 minutes; drain.
5. Place same skillet over medium heat, whisk in flour; cook for 1 minute. Whisk in mustard and garlic. Gradually stir in cream and broth. Cook, stirring frequently, until mixture has thickened, about 5 minutes. Sprinkle with remaining ½ teaspoon salt and remaining ¼ teaspoon pepper. Stir in cheese until melted. Remove from heat. Stir in cooked pasta. Add broccoli to skillet, stirring to coat. Arrange cooked chicken over pasta; serve immediately.





PAPPARDELLE WITH ITALIAN SAUSAGE

Makes 4 servings

Pappardelle pasta is a wide, flat noodle that can be found in specialty food stores; you can substitute with linguine.

- 1 tablespoon canola oil**
- 1 pound Italian sausage, casings removed**
- 1 large yellow onion, sliced**
- 4 cloves garlic, thinly sliced**
- ½ red bell pepper, chopped**
- ½ yellow bell pepper, chopped**
- 1 teaspoon dried oregano**
- ¼ teaspoon crushed red pepper**
- ½ cup dry white wine**
- 1 (28-ounce) can crushed tomatoes**
- 1 (8-ounce) package pappardelle, cooked according to package directions**
- Grated Parmesan cheese and fresh basil, to serve**

- 1.** In a 12-inch cast-iron skillet, heat oil over medium-high heat. Add sausage; cook, stirring frequently, until browned and crumbly, about 8 minutes. Stir in onion and garlic; cook for 3 minutes. Add bell peppers, oregano, and crushed red pepper; cook until just tender, about 3 minutes. Stir in wine, and cook for 3 minutes, scraping browned bits from bottom of skillet with a wooden spoon. Add tomatoes. Bring to a boil.
- 2.** Reduce heat to medium-low, and simmer for 10 minutes. Remove from heat. Gently stir in cooked pasta. Serve with Parmesan and basil, if desired.







CHICKEN POT PIE

Makes 4 to 6 servings

This comforting pastry-topped pot pie is loaded with chicken and vegetables in a creamy white sauce.

- 3 tablespoons unsalted butter**
- 1 cup chopped yellow onion**
- 1 cup chopped carrot**
- ½ cup chopped celery**
- 2 cloves garlic, minced**
- ½ cup all-purpose flour**
- 3 cups chicken broth**
- ½ cup heavy whipping cream**
- 4 cups shredded cooked chicken**
- 1 cup frozen baby lima beans**
- ½ cup fresh or frozen corn**
- 1 tablespoon chopped fresh thyme**
- 2 teaspoons chopped fresh sage**
- 3 teaspoons kosher salt, divided**
- 1 teaspoon ground black pepper**
- 1 large egg**
- 1 teaspoon water**

Flaky Crust (recipe follows)

- 1.** Preheat oven to 375°.
- 2.** In a 10-inch cast-iron skillet, melt butter over medium-high heat. Add onion, carrot, and celery; cook until softened, about 3 minutes. Reduce heat to medium. Add garlic; cook for 1 minute. Sprinkle flour over vegetables; cook for 1 minute, stirring constantly. Gradually stir in broth and cream. Cook, stirring frequently, until mixture begins to thicken. Remove from heat. Stir in shredded chicken, lima beans, corn, thyme, sage, 2 teaspoons salt, and pepper.

- 3.** On a lightly floured surface, roll Flaky Crust dough into a 12-inch circle. Place dough over chicken mixture, letting edges extend over sides of skillet. Gently press dough to sides of skillet. Cut 4 vents in top of dough to release steam.

- 4.** In a small bowl, whisk together egg and 1 teaspoon water. Brush egg wash on top of dough, and sprinkle with remaining 1 teaspoon salt. Place skillet on a baking sheet.

- 5.** Bake until crust is golden and filling is bubbly, about 35 minutes. Let cool for 15 minutes before serving.

FLAKY CRUST

Makes 1 (12-inch) crust

- 1¼ cups all-purpose flour**
- ¾ teaspoon kosher salt**
- ½ teaspoon sugar**
- ½ cup cold unsalted butter, cubed**
- 4 to 5 tablespoons ice water**

- 1.** In a medium bowl, whisk together flour, salt, and sugar. Using a pastry blender, cut in cold butter until mixture is crumbly. Add ice water, 1 tablespoon at a time, stirring with a fork just until dry ingredients are moistened. Turn out dough, and shape into a disk. Wrap in plastic wrap, and refrigerate until firm, about 30 minutes. Let dough stand at room temperature for 15 minutes before using.



STEAK AND SWEET POTATO PIE

Makes 4 to 6 servings

This hearty pie, with its golden, crispy crust and rich filling, will be a new family favorite.

- ¼ cup all-purpose flour**
- 1 tablespoon chopped fresh thyme**
- 2 teaspoons kosher salt**
- ½ teaspoon paprika**
- ½ teaspoon ground black pepper**
- ¼ teaspoon ground ginger**
- ¼ teaspoon ground allspice**
- ⅛ teaspoon crushed red pepper**
- 1 pound tenderloin steak tips**
- 2 tablespoons vegetable oil**
- 1 cup thinly sliced white onion**
- 1 clove garlic, thinly sliced**
- 2 cups low-sodium beef broth**
- 1 large sweet potato, peeled and cubed**
- 2 cups roughly chopped kale**
- ½ (17.3-ounce) package frozen puff pastry, thawed**
- 1 large egg, lightly beaten**
- Garnish: fresh thyme, ground black pepper**

- 1.** Preheat oven to 400°.
- 2.** In a large bowl, whisk together flour, thyme, salt, paprika, black pepper, ginger, allspice, and red pepper. Reserve 2 tablespoons flour mixture. Add steak tips to remaining mixture, stirring to coat.
- 3.** In a 10-inch cast-iron skillet, heat oil over medium-high heat. Add steak tips and onion; cook, stirring frequently, until steak is browned on all sides and onion is tender, 8 to 10 minutes. Add garlic; cook until fragrant, about 1 minute. Stir in reserved 2 tablespoons flour mixture; cook for 1 minute. Stir in broth until smooth. Add sweet potatoes, and bring to a boil. Reduce heat to medium-low; simmer until potatoes are fork-tender, about 20 minutes. Stir in kale until wilted; remove from heat.
- 4.** On a lightly floured surface, unfold dough, and tuck corners under. Roll into a 10-inch circle; carefully place dough over skillet. Crimp as desired. Brush with egg wash.
- 5.** Bake until golden brown, 15 to 18 minutes. Let cool for 5 minutes before serving. Garnish with thyme and black pepper, if desired.







DEEP-DISH SUPREME PIZZA

Makes 1 (12-inch) pizza

Loaded with all the best supreme toppings, this skillet pizza is perfect for feeding a hungry crowd.

Pizza Dough (recipe follows)

- 1 **tablespoon extra-virgin olive oil**
- 2 **tablespoons yellow grits**
- 2 **cups shredded mozzarella cheese, divided**
- 1 **pound Italian sausage, cooked and crumbled**
- 6 **slices bacon, cooked and crumbled**
- 1 **small yellow onion, thinly sliced**
- 1 **green bell pepper, seeded and sliced**
- 1 **cup sliced fresh baby portobello mushrooms**
- 1/2 **cup pepperoni slices**
- 1/4 **cup sliced black olives**
- 1 1/2 **cups pasta sauce**
- 1/4 **cup grated Parmesan cheese**
- 1 **teaspoon chopped fresh oregano**
- 1/4 **teaspoon ground black pepper**

Garnish: chopped fresh oregano

1. Preheat oven to 450°.
2. Lightly punch down Pizza Dough. Turn out dough onto a lightly floured surface. Cover and let rest for 5 minutes.
3. Coat a 12-inch cast-iron skillet with oil. Sprinkle skillet with grits. Roll Pizza Dough into a 14-inch circle. Place dough over grits, pushing 2 inches up sides of pan. Sprinkle with 1 1/2 cups mozzarella. Add sausage, bacon, onion, bell pepper, mushrooms, pepperoni, and olives. Spread with pasta sauce. Sprinkle with Parmesan, oregano, black pepper, and remaining 1/2 cup mozzarella.
4. Bake until crust and cheese are golden brown, about 25 minutes. Let rest for 5 to 10 minutes before slicing. Garnish with oregano, if desired.

PIZZA DOUGH

Makes 1 (14-inch) crust

- 1 1/3 **cups warm water (105° to 110°)**
- 1 **teaspoon sugar**
- 1 **(0.25-ounce) package active dry yeast**
- 3 1/4 **cups all-purpose flour, divided**
- 2 **tablespoons plain yellow cornmeal**
- 1 **tablespoon plus 2 teaspoons extra-virgin olive oil, divided**
- 2 **teaspoons kosher salt**

1. In a large bowl, stir together 1 1/3 cups warm water, sugar, and yeast. Let stand until mixture is foamy, about 5 minutes.
2. Add 2 cups flour, cornmeal, 1 tablespoon oil, and salt; beat with a mixer at medium speed for 2 minutes. Add 1 cup flour, stirring with a spoon until a soft sticky dough forms.
3. Turn out dough onto a lightly floured surface, and knead until smooth and elastic, 5 to 6 minutes, using remaining 1/4 cup flour as needed to keep dough from sticking to hands.
4. Lightly brush inside of a large bowl with remaining 2 teaspoons oil. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°) until doubled in size, about 1 hour and 15 minutes.



LEEK AND BACON BREAKFAST CASSEROLE

Makes 6 servings

Bacon, asparagus, and leeks add bold flavor to this impressive breakfast casserole.

- 6 slices thick-cut bacon, chopped**
- 3 cups chopped leeks**
- 2 cloves garlic, minced**
- 1 cup (1-inch) pieces asparagus**
- 3 cups whole milk**
- 6 large eggs**
- ¼ cup unsalted butter, melted**
- 1 tablespoon chopped fresh thyme**
- 1 teaspoon kosher salt**
- ¼ teaspoon ground black pepper**
- 1 (12-ounce) loaf day-old French bread, cut into 1-inch cubes**
- 1 cup shredded fontina cheese, divided**
- ½ cup freshly grated Parmesan cheese, divided**

Garnish: ground black pepper

- 1.** In a 10-inch cast-iron skillet, cook bacon over medium heat until crisp. Remove bacon using a slotted spoon, and let drain on paper towels, reserving drippings in skillet. (Refrigerate bacon until ready to use.) Add leeks and garlic to skillet; cook for 3 minutes. Add asparagus; cover and cook over medium-low heat, stirring occasionally, until asparagus is slightly tender, about 8 minutes. Remove leek mixture from skillet. Let cool slightly.
- 2.** In a large bowl, whisk together milk, eggs, melted butter, thyme, salt, and pepper. Add leek mixture, bread, $\frac{3}{4}$ cup fontina, and $\frac{1}{4}$ cup Parmesan, gently pressing to coat bread with egg mixture. Cover and refrigerate for 4 hours.
- 3.** Preheat oven to 350°.
- 4.** Spoon mixture into a 10-inch cast-iron skillet. Lightly cover with foil.
- 5.** Bake for 25 minutes. Sprinkle with bacon, remaining $\frac{1}{4}$ cup fontina, and remaining $\frac{1}{4}$ cup Parmesan. Bake, uncovered, until puffed and golden, about 15 minutes more. Garnish with pepper, if desired.







SOUTHWESTERN SWEET POTATO HASH

Makes 6 servings

Chorizo and diced jalapeño give this skillet hash a spicy kick.

- 2 tablespoons olive oil
- 1 small red onion, diced
- 1 small yellow bell pepper, seeded and diced
- 1 jalapeño pepper, seeded and sliced
- 2 large sweet potatoes, peeled and diced
- 1 cup cured chorizo, sliced and quartered
- 1 teaspoon paprika
- 1 teaspoon chili powder
- 1 teaspoon ground cumin
- ½ teaspoon kosher salt
- ½ teaspoon garlic powder
- ½ teaspoon ground black pepper
- 1 (15.5-ounce) can black beans, rinsed and drained

Diced avocado and lime wedges, to serve
Garnish: chopped fresh cilantro, ground black pepper

1. In a 12-inch cast-iron skillet, heat oil over medium-high heat. Add onion, bell pepper, and jalapeño; cook until tender, about 5 minutes. Add potatoes, chorizo, paprika, chili powder, cumin, salt, garlic powder, and black pepper; reduce heat to medium. Cover and cook, stirring occasionally, until tender, 15 to 20 minutes. Stir in black beans. Serve with avocado and lime wedges. Garnish with cilantro and black pepper, if desired.





SKILLET MAINS

These hearty dishes are delicious enough for company,
but simple enough for a weeknight supper





PORK CHOPS
WITH PAN SAUCE
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BACON-WRAPPED STEAKS WITH HERB BUTTER

Makes 4 servings

The herbaceous compound butter melts into these bacon-wrapped filets, leaving them tender and succulent.

- 4 (1½-inch-thick) filets mignons**
- 1 tablespoon Toasted Steak Seasoning (recipe follows)**
- ½ cup plus 2 tablespoons unsalted butter, softened and divided**
- 1 tablespoon roughly chopped fresh thyme**
- 1 tablespoon roughly chopped fresh parsley**
- 1 teaspoon flaked sea salt**
- 4 slices thin-cut bacon**

- 1.** Sprinkle steaks with Toasted Steak Seasoning.
- 2.** In a small bowl, stir together ½ cup butter, thyme, parsley, and salt. Transfer butter mixture to a sheet of parchment paper. Roll into a tight log in parchment; twist ends to tighten. Wrap in foil, and freeze until solid, about 30 minutes.
- 3.** Wrap each filet with 1 slice bacon, securing with a wooden pick if needed.
- 4.** In a large cast-iron skillet, heat remaining 2 tablespoons butter over medium-high heat. Add filets; cook bacon-wrapped sides first until browned and crispy. Turn, and cook flat side down to desired degree of doneness, about 6 minutes per side for medium. Let stand for 5 minutes. Top with pats of herb butter before serving.

TOASTED STEAK SEASONING

Makes about ½ cup

- ¼ cup flaked sea salt**
- 2 tablespoons ground black pepper**
- 2 teaspoons ground mustard seed**
- 1 teaspoon ground cardamom**
- 2 tablespoons turbinado sugar**

- 1.** Heat a large cast-iron skillet over medium heat. Add salt, pepper, mustard seed, and cardamom; toast for 2 minutes, stirring constantly. Let cool for 5 minutes; stir in turbinado sugar. Store in an airtight container for up to 3 months.





POT ROAST STEAK

Makes 4 to 6 servings

Infused with rich layers of flavor, this is comfort food at its finest.

- 1 (3-pound) mock filet of beef (see Tip)**
- 3 teaspoons kosher salt, divided**
- 2½ teaspoons ground black pepper, divided**
- ½ cup all-purpose flour**
- 3 tablespoons canola oil**
- 2 (8-ounce) packages fresh baby portobello mushrooms, sliced**
- 1 large yellow onion, chopped**
- 2 cloves garlic, minced**
- 2 tablespoons tomato paste**
- ¾ cup dry red wine**
- 1 (28-ounce) can whole plum tomatoes, drained and lightly crushed**
- 10 sprigs fresh thyme**
- 1 tablespoon red wine vinegar**
- Mashed potatoes, to serve**
- Garnish: chopped fresh parsley**

- 1.** Preheat oven to 325°.
- 2.** Cut beef into 1½-inch-thick steaks. Sprinkle both sides of steaks with 2 teaspoons salt and 2 teaspoons pepper. Dredge in flour, shaking off excess.
- 3.** In a 12-inch cast-iron skillet, heat oil over medium-high heat. When skillet begins to smoke, add steaks. Cook, working in batches, until browned, 3 to 4 minutes per side. Remove from skillet; set aside.
- 4.** Add mushrooms to skillet; cook until liquid evaporates, about 8 minutes. Add onion and garlic; cook until onions soften, about 3 minutes. Stir in tomato paste; cook for 1 minute. Add wine, tomatoes, thyme, remaining 1 teaspoon salt, and remaining ½ teaspoon pepper. Bring to a boil. Add steaks.
- 5.** Bake, covered, until steaks are tender, about 2 hours. Stir in vinegar. Serve with mashed potatoes. Garnish with parsley, if desired.



Tip

Mock filet of beef, like a chuck shoulder tender, is a tough, lean cut of beef that tenderizes perfectly after braising.





BACON-JALAPEÑO MEAT LOAF

Makes 6 to 8 servings

Bacon-wrapped and jalapeño-studded, this skillet meat loaf is also delicious on sandwiches.

- 12 slices thick-cut bacon, divided
- 2 pounds ground sirloin
- 2 large eggs, lightly beaten
- 2 cloves garlic, minced
- 1 large jalapeño, seeded and diced
- $\frac{2}{3}$ cup panko (Japanese bread crumbs)
- $\frac{1}{2}$ cup chopped green onion
- 6 tablespoons ketchup, divided
- 2 tablespoons pepper sauce
- 8 teaspoons Worcestershire sauce, divided
- 2 teaspoons Dijon mustard
- 1 teaspoon kosher salt
- $\frac{1}{2}$ teaspoon ground black pepper
- $\frac{1}{4}$ cup firmly packed light brown sugar
- $\frac{1}{2}$ cup sliced pickled jalapeño

1. Preheat oven to 350°.
2. In a 12-inch cast-iron skillet, cook 8 slices bacon over medium heat until crisp. Remove bacon, and let drain on paper towels, reserving drippings in skillet. Let cool slightly; crumble bacon.
3. In a large bowl, stir together crumbled bacon, beef, eggs, garlic, diced jalapeño, bread crumbs, green onion, 2 tablespoons ketchup, pepper sauce, 6 teaspoons Worcestershire, mustard, salt, and black pepper until combined. Shape mixture into a rectangle, and place in skillet. Cut remaining 4 slices bacon in half crosswise; layer on top of meat.
4. In a small bowl, stir together brown sugar, remaining 4 tablespoons ketchup, and remaining 2 teaspoons Worcestershire. Brush half of glaze over bacon; sprinkle with pickled jalapeño.
5. Bake for 45 minutes. Brush remaining glaze over meat loaf, and bake until a meat thermometer inserted in center registers 165°, about 30 minutes more. Increase oven temperature to broil. Broil until bacon is crisp, 2 to 3 minutes, if desired. Let stand for 5 minutes before slicing.





CITRUS-ROSEMARY SHRIMP ON THE ROCKS

Makes 6 to 8 servings

Roasting on a bed of seasoned rock salt and citrus infuses these shrimp with bright and briny flavor.

- 3 pounds food-grade rock salt**
- 2 tablespoons whole black peppercorns**
- 1 tablespoon whole coriander seeds**
- 6 sprigs fresh rosemary**
- 1 head garlic, halved**
- 1 pound head-on shrimp**
- 1 lime, cut into wedges**
- ½ grapefruit, cut into wedges**
- Garnish: fresh rosemary**

- 1.** Preheat oven to 475°.
- 2.** In a large bowl, stir together rock salt, peppercorns, coriander, rosemary, and garlic. Place half of salt mixture in a 12-inch cast-iron skillet.
- 3.** Bake for 10 minutes. Carefully remove from oven. Add shrimp, lime, and grapefruit; cover with remaining salt mixture. Bake until shrimp are fully cooked, about 10 minutes more. Garnish with rosemary, if desired.







MOLASSES-BRINED PORK CHOPS

Makes 4 servings

Brined and glazed with fragrant molasses and spices, these pork chops are the stuff of suppertime dreams.

- 4 cups water**
- ½ cup plus 1 tablespoon molasses, divided**
- ½ cup kosher salt**
- 1 teaspoon whole black peppercorns**
- 3 cloves garlic, smashed**
- 3 cinnamon sticks**
- 4 (1-inch-thick) bone-in pork chops**
- 3 tablespoons unsalted butter, divided**
- 1 tablespoon sliced fresh ginger**
- ½ cup chopped green onion**

- 1.** In a large bowl, stir together 4 cups water, ½ cup molasses, salt, peppercorns, garlic, and cinnamon sticks until combined. Add pork chops. Cover and refrigerate for at least 1 hour or up to 4 hours.
- 2.** Remove pork chops from bowl, discarding brine. Pat pork dry.
- 3.** In a 12-inch cast-iron skillet, melt 1 tablespoon butter over medium-high heat. Add pork chops; cook until golden brown, about 5 minutes. Turn pork chops. Add ginger, remaining 2 tablespoons butter, and remaining 1 tablespoon molasses to skillet; cook, spooning butter mixture frequently over pork chops, until a meat thermometer inserted in thickest portion registers 145°, about 5 minutes. Stir in green onion just before serving.





GREEK CHICKEN KABOBS WITH TZATZIKI SAUCE

Makes 6 to 8 servings

The tart Mediterranean-inspired marinade of lemon, garlic, and olive oil gives this chicken a bright, zesty flavor.

Sauce:

- ½ cup peeled, seeded, and shredded cucumber**
- 1 cup plain yogurt**
- 1 tablespoon fresh lemon juice**
- ½ teaspoon kosher salt**
- 1 clove garlic, minced**

Kabobs:

- ⅓ cup olive oil**
- 3 tablespoons fresh lemon juice**
- 2 tablespoons lemon zest**
- 4 cloves garlic, minced**
- 1½ teaspoons kosher salt**
- 1½ teaspoons chopped fresh oregano**
- 1 pound skinless boneless chicken breasts, cut into 1-inch pieces**
- 1 (1-pint) container grape tomatoes**
- 1 medium zucchini, halved lengthwise and cut into ½-inch-thick slices**
- 8 (6-inch-long) metal skewers**
- 2 lemons, halved**

Garnish: fresh oregano, ground black pepper

- 1.** For sauce: Place cucumber in a colander, and let drain for 30 minutes. In a large bowl, combine cucumber, yogurt, lemon juice, salt, and garlic. Chill until ready to serve.
- 2.** For kabobs: In a large resealable plastic bag, place oil, lemon juice and zest, garlic, salt, and oregano; seal, and shake to combine. Add chicken; seal, and shake to coat. Refrigerate for 30 minutes to 1 hour, turning once.
- 3.** Remove chicken from bag, discarding marinade. Thread chicken, tomatoes, and zucchini onto skewers.
- 4.** Spray a cast-iron grill pan with cooking spray, and heat over medium-high heat. Add kabobs, making sure not to overcrowd pan; cook for 8 minutes, turning frequently. Remove kabobs from pan. Place lemons cut side down on pan. Cook until grill marks form. Serve kabobs warm with sauce and grilled lemon halves. Garnish with oregano and pepper, if desired.







PORK CHOPS WITH PAN SAUCE

Makes 4 servings

Searing the chops and finishing them in the oven makes for a flavorful supper.

- 2** tablespoons canola oil
- 4** (1- to 1½-inch-thick) bone-in rib cut pork chops
- 2½** teaspoons kosher salt, divided
- 1⅛** teaspoons ground black pepper, divided
- 2** tablespoons unsalted butter
- 4** cloves garlic, smashed
- 4** sprigs fresh sage
- 1** tablespoon all-purpose flour
- ¾** cup dry white wine
- 2** tablespoons water
- 2** tablespoons Dijon mustard
- Garnish:** ground black pepper

- 1.** Preheat oven to 400°.
- 2.** In a 12-inch cast-iron skillet, heat oil over medium-high heat. Sprinkle both sides of pork with 2 teaspoons salt and 1 teaspoon pepper. When the skillet begins to smoke, add pork. Working in batches, cook until browned, 3 to 4 minutes per side. Return all pork to skillet.
- 3.** Bake until a meat thermometer inserted in thickest portion registers 140°, 6 to 8 minutes. Remove from oven, and remove pork from skillet. Reserve pan drippings.
- 4.** Wipe remaining oil from skillet. Melt butter in skillet over medium heat. Add garlic and sage; cook for 1 to 2 minutes. Remove sage from skillet; let drain on paper towels. Stir flour into skillet; cook for 1 minute. Whisk in wine, 2 tablespoons water, mustard, and reserved pan drippings. Cook, stirring constantly, until thickened, about 5 minutes. Sprinkle with remaining ½ teaspoon salt and remaining ⅛ teaspoon pepper. Remove from heat. Place pork chops in skillet, spooning sauce over chops. Sprinkle with reserved sage. Garnish with pepper, if desired. Serve immediately.





CHILI-SPICED BEEF AND EGG NOODLES

Makes about 4 to 6 servings

Inspired by a favorite childhood dinner, this one-pan supper is a new weeknight staple.

- 1** **tablespoon vegetable oil**
- 1** **pound ground beef**
- ½** **cup chopped onion**
- 1** **tablespoon all-purpose flour**
- 2** **teaspoons garlic powder**
- 1½** **teaspoons kosher salt**
- 1** **teaspoon chili powder**
- ½** **teaspoon ground cumin**
- ¼** **teaspoon ground black pepper**
- 1½** **cups whole milk**
- 1½** **cups beef broth**
- ½** **cup tomato sauce**
- 3** **cups medium egg noodles**
- 1** **cup shredded Colby-Jack cheese blend**
- Sour cream, chopped tomato, sliced green onion, and ground black pepper, to serve**

- 1.** In a 12-inch cast-iron skillet, heat oil over medium-high heat. Add beef and onion; cook until browned, about 8 minutes. Drain.
- 2.** In a medium bowl, whisk together flour, garlic powder, salt, chili powder, cumin, and pepper; whisk in milk.
- 3.** Stir milk mixture, broth, and tomato sauce into beef mixture. Bring to a boil over medium-high heat, stirring constantly. Stir in noodles. Reduce heat; cover and simmer, stirring occasionally, until pasta is tender, about 12 minutes. Stir in cheese. Remove from heat. Let stand for 10 minutes before serving. Serve with sour cream, tomato, green onion, and pepper.







SKILLET SIDES

Fill your supper table with an array
of these scrumptious skillet sides





POTATOES
O'BRIEN
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CHICKPEAS AND TOMATOES

Makes 6 to 8 servings

A hint of curry perfumes this stewed supper with a warm, cozy note of spice.

- 1 pound dried chickpeas**
- 1 tablespoon olive oil**
- 1 yellow onion, thinly sliced**
- 2 cloves garlic, minced**
- 3½ cups hot vegetable broth**
- 1 (28-ounce) can whole peeled tomatoes, drained**
- 1 (14.5-ounce) can stewed tomatoes, undrained**
- 1 teaspoon curry powder**
- 1 (6-ounce) bag fresh baby spinach**
- Prepared peach chutney and French bread, to serve**
- Garnish: ground black pepper**

- 1.** In a large bowl, combine chickpeas and water to cover by 3 inches. Let stand for 8 hours. Drain.
- 2.** Preheat oven to 350°.
- 3.** In a 12-inch cast-iron skillet, heat oil over medium heat. Add onion and garlic; cook until tender, about 5 minutes. Add chickpeas and hot broth. Cover and cook for 2 hours.
- 4.** In a medium bowl, stir together tomatoes and curry powder. Stir tomatoes into chickpea mixture.
- 5.** Bake, stirring once, until chickpeas are tender, about 1 hour. Remove from oven. Add spinach in batches, stirring until wilted. Serve with peach chutney and French bread. Garnish with pepper, if desired.





ROASTED ACORN SQUASH WITH HONEYED GOAT CHEESE

Makes 4 servings

Made with just a few ingredients, this easy showstopping side is sure to impress.

- 2 acorn squash**
- 2 tablespoons unsalted butter, softened**
- ¼ cup firmly packed light brown sugar**
- 1 (8-ounce) package goat cheese, softened**
- 2 tablespoons honey, plus more for drizzling**
- ½ teaspoon kosher salt**
- ¼ teaspoon ground black pepper**
- Garnish: fresh thyme**

- 1.** Preheat oven to 425°.
- 2.** Cut squash in half lengthwise; scoop out seeds and discard. Carefully trim about an ⅛ inch off bottom of each half so squash will sit flat, cut side up. Using a sharp knife, carefully score flesh of squash. Place on a cast-iron baking pan or griddle. Rub with butter, and sprinkle with brown sugar.
- 3.** Bake until tender and golden brown, about 55 minutes. Let cool for 10 minutes. Remove any liquid from center of each squash half.
- 4.** In a small bowl, stir together goat cheese and honey. Spoon cheese mixture into center of each squash. Sprinkle with salt and pepper.
- 5.** Bake until heated through, about 10 minutes. Drizzle with additional honey. Garnish with thyme, if desired.







RICE WITH BUTTERNUT SQUASH AND BRUSSELS SPROUTS

Makes 10 to 12 servings

Filled with flavorful ingredients, this updated pilaf makes a deliciously substantial side dish.

- 10 slices bacon, cut into 1-inch pieces**
- 1 pound Brussels sprouts, trimmed and halved (or quartered, if large)**
- 2 tablespoons unsalted butter**
- 1½ teaspoons cumin seeds**
- ½ teaspoon smoked paprika**
- ¼ teaspoon crushed red pepper**
- 1 cup chopped yellow onion**
- 3 cups diced butternut squash**
- 1½ cups basmati rice, rinsed with cold water**
- 2½ cups low-sodium chicken broth**
- 1 teaspoon kosher salt**
- 2 tablespoons pomegranate arils**

- 1.** In a cast-iron chicken fryer or 3-quart Dutch oven, cook bacon over medium heat until crisp, about 10 minutes. Remove bacon using a slotted spoon, and let drain on paper towels, reserving drippings in pan. Increase heat to medium-high. Working in batches, add Brussels sprouts to pan; cook until golden brown, 2 to 3 minutes. Remove from pan; set aside. Reduce heat to medium. Wipe pan clean.
- 2.** Add butter to pan, and let melt. Add cumin seeds; cook until fragrant, about 1 minute. Add paprika and red pepper; cook for 1 minute. Stir in onion; cook until softened, about 2 minutes. Stir in squash; cover and cook until squash is slightly tender, about 5 minutes. Stir in rice; cook for 2 minutes. Add broth and salt; bring to a boil. Cover and reduce heat to low. Cook, without lifting lid, until rice is cooked through, 18 to 20 minutes.
- 3.** Remove from heat, and let stand, covered, for 5 minutes. Remove lid, and fluff rice with a fork. Stir in cooked bacon and Brussels sprouts. Sprinkle with pomegranate arils before serving.





CHARRED BABY BOK CHOY

Makes 4 to 6 servings

Lemon and a dash of red pepper balance out the slight bitterness of the baby bok choy.

- 1½ tablespoons extra-virgin olive oil**
- 3 cloves garlic, sliced**
- ⅛ teaspoon crushed red pepper**
- 1 pound baby bok choy, trimmed and halved**
- 1 lemon, quartered**
- ½ teaspoon kosher salt**
- ½ teaspoon ground black pepper**
- Garnish: crushed red pepper**

1. In a 12-inch cast-iron skillet, heat oil over medium heat. Add garlic and red pepper; cook until garlic is lightly browned, about 2 minutes. Add bok choy, lemons, salt, and black pepper, tossing to coat. Cook, without stirring, until charred, 3 to 4 minutes. Turn, and cook until charred, 3 to 4 minutes more. Garnish with red pepper, if desired.









CROWDER PEAS WITH BACON AND SAUSAGE

Makes 6 to 8 servings

Add smoky sausage and chunks of bacon to make this mouthwatering dish even heartier.

- 1 pound dried crowder peas***
- 1 pound smoked sausage, sliced**
- 5 slices thick-cut bacon, cut into 1½-inch pieces**
- 1 cup sliced yellow onion**
- 1 red bell pepper, chopped**
- 2 cloves garlic, thinly sliced**
- 3½ cups hot chicken broth**
- 1 teaspoon kosher salt**
- ½ teaspoon ground black pepper**

- 1.** In a large bowl, combine peas and water to cover by 3 inches. Let stand for 8 hours. Drain.
- 2.** Preheat oven to 350°.
- 3.** Heat a 12-inch cast-iron skillet over medium heat. Add sausage; cook until browned. Remove sausage using a slotted spoon, and let drain on paper towels, reserving drippings in skillet. Add bacon to skillet; cook until crisp. Remove bacon using a slotted spoon, and let drain on paper towels, reserving 2 tablespoons drippings in skillet. Add onion, bell pepper, and garlic; cook, stirring occasionally, until tender, 3 to 4 minutes. Stir in sausage, bacon, and peas. Add hot broth, salt, and black pepper.
- 4.** Bake, covered, until peas are tender, about 2 hours.

**We used Camellia.*





POTATOES AU GRATIN WITH GRUYÈRE

Makes 6 to 8 servings

Thinly sliced potatoes soak up the rich and creamy cheese sauce as they simmer in the oven.

- 3 tablespoons unsalted butter**
- 2 cloves garlic, minced**
- 3 tablespoons all-purpose flour**
- 2 teaspoons kosher salt**
- 1 teaspoon ground cumin**
- ¼ teaspoon ground black pepper**
- 2 cups whole milk**
- 1½ cups shredded Gruyère cheese, divided**
- 1 tablespoon chopped fresh thyme**
- 2 large russet potatoes, thinly sliced (about 5 cups)**

Garnish: chopped fresh thyme

- 1.** Preheat oven to 350°. Spray a 9-inch square cast-iron skillet with cooking spray. Place skillet on a large rimmed baking sheet.
- 2.** In a small saucepan, melt butter over medium-low heat. Whisk in garlic, flour, salt, cumin, and pepper until smooth; cook, stirring constantly, until bubbly, about 3 minutes. Gradually add milk, whisking until smooth; bring to a boil. Cook until thickened, about 2 minutes. Remove from heat; add 1 cup cheese and thyme, stirring until cheese is melted. Layer potatoes in prepared skillet. Pour cheese mixture over potatoes. Sprinkle with remaining ½ cup cheese. Cover with foil.
- 3.** Bake for 1 hour. Uncover and bake until potatoes are tender and golden brown, 30 to 35 minutes more. Let cool for 5 minutes. Garnish with thyme, if desired.







POTATOES O'BRIEN

Makes 6 to 8 servings

A cast-iron skillet is the perfect vessel to fry up the potatoes and bell peppers to golden goodness in this classic breakfast dish.

- 3 tablespoons unsalted butter, divided**
- 2 pounds russet potatoes, peeled and cut into ½-inch cubes**
- 1½ teaspoons kosher salt**
- 1 teaspoon dry mustard**
- ½ teaspoon ground black pepper**
- 1 (12-ounce) package smoked kielbasa, halved lengthwise and sliced**
- 2 large bell peppers, seeded and diced**
- 1 medium white onion, diced**
- 3 cloves garlic, sliced**
- ¼ cup chopped green onion**
- Garnish: ground black pepper**

1. In a 12-inch cast-iron skillet, heat 2 tablespoons butter over medium-high heat. Add potatoes, salt, mustard, and black pepper; cook for 10 minutes, stirring occasionally. Add sausage, bell pepper, white onion, and garlic; cook, stirring occasionally, until vegetables are tender, about 10 minutes. Add green onion and remaining 1 tablespoon butter; cook for 2 minutes. Garnish with black pepper, if desired. Serve warm.





LOADED MAC AND CHEESE

Makes 10 to 12 servings

You'll love how the extra cheesy sauce clings to every nook and cranny of the cavatappi pasta in this crowd-pleasing dish.

- ¼ cup unsalted butter**
- ½ cup all-purpose flour**
- 1 clove garlic, minced**
- 2 teaspoons kosher salt**
- 1 teaspoon Worcestershire sauce**
- ½ teaspoon dry mustard**
- ½ teaspoon ground black pepper**
- 4 cups whole milk**
- 1 cup sour cream**
- 4 cups shredded Colby-Jack cheese blend, divided**
- 1 pound cavatappi pasta, cooked according to package directions**
- 4 tablespoons chopped fresh chives, divided**
- ½ cup panko (Japanese bread crumbs)**
- 4 slices thick-cut bacon, cooked and crumbled**
- 2 tablespoons unsalted butter, melted**

- 1.** Preheat oven to 350°.
- 2.** In a 12-inch cast-iron skillet, melt butter over medium heat. Whisk in flour, garlic, salt, Worcestershire, mustard, and pepper; cook for 2 minutes. Whisk in milk and sour cream until smooth; bring to a simmer. Cook, stirring constantly, until thickened, about 4 minutes. Whisk in 3½ cups cheese until melted. Stir in cooked pasta and 2 tablespoons chives until combined.
- 3.** In a small bowl, stir together bread crumbs, bacon, melted butter, remaining ½ cup cheese, and remaining 2 tablespoons chives. Sprinkle over pasta mixture.
- 4.** Bake until golden brown and bubbly, 15 to 20 minutes. Let stand for 5 minutes before serving.







STUFFED POBLANO PEPPERS

Makes 6 servings

Stuffed with seasoned black beans, rice, and plenty of cheese, these peppers are an easy all-in-one side.

- 3 large poblano peppers, halved and seeded**
- ½ cup yellow corn kernels**
- ¼ cup chopped red onion**
- 1 tablespoon olive oil**
- 2 cloves garlic, minced**
- 1 plum tomato, diced**
- ½ cup long-grain rice, cooked according to package directions**
- ½ cup canned black beans, rinsed and drained**
- ½ cup cubed Monterey Jack cheese with peppers**
- ¼ cup chopped fresh cilantro**
- ½ teaspoon kosher salt**
- ½ teaspoon ground cumin**
- 2 tablespoons crumbled goat cheese**
- Avocado, to serve**
- Garnish: chopped fresh cilantro**

- 1.** Preheat oven to broil.
- 2.** Heat a 12-inch cast-iron skillet over high heat. Add poblanos; cook, turning frequently, until charred on all sides, about 5 minutes. Remove from skillet. Add corn and onion to skillet; cook, stirring occasionally, until charred, about 3 minutes. Add oil and garlic; cook until garlic is fragrant, about 1 minute.
- 3.** In a large bowl, stir together corn mixture, tomato, cooked rice, beans, Monterey Jack, cilantro, salt, and cumin until combined. Place charred peppers in skillet. Spoon corn mixture into pepper halves. Sprinkle with goat cheese.
- 4.** Broil until cheese is melted, 2 to 3 minutes. Serve with avocado, and garnish with cilantro, if desired.





SKILLET SWEETS

Filled with rich chocolate, crunchy nuts, or fresh fruit,
these skillet stunners are pure decadence





**CHUNKY CHOCOLATE
CHIP SKILLET COOKIE
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PINEAPPLE UPSIDE-DOWN CAKE

Makes 1 (10-inch) cake

Thanks to its caramelized pineapple top and perfectly spiced crumbly cake, this upside-down treat will always be a favorite.

- 1 (3-ounce) package candied ginger, finely chopped**
- $\frac{3}{4}$ cup unsalted butter, divided**
- $\frac{1}{3}$ cup honey, divided**
- $\frac{1}{2}$ teaspoon Madras curry**
- $\frac{1}{2}$ fresh pineapple, cored and sliced**
- 1 cup sugar**
- 2 large eggs**
- 2 cups all-purpose flour**
- 2 teaspoons baking powder**
- $\frac{1}{2}$ cup whole milk**
- $\frac{1}{2}$ teaspoon vanilla extract**

- 1.** Preheat oven to 350°.
- 2.** In a 10-inch cast-iron skillet, cook ginger, $\frac{1}{2}$ cup butter, and 3 tablespoons honey over medium heat for 5 minutes, stirring constantly. Transfer mixture to a large bowl, reserving 2 tablespoons mixture in skillet.
- 3.** Add curry, remaining $2\frac{1}{3}$ tablespoons honey, and remaining $\frac{1}{4}$ cup butter to skillet; cook until bubbly. Remove from heat; place pineapple in a fan pattern around skillet.
- 4.** To ginger mixture, add sugar, and beat with a mixer at medium speed until fluffy. Add eggs, one at a time, beating well after each addition.
- 5.** In a medium bowl, whisk together flour and baking powder. With mixer on low speed, gradually add flour mixture to ginger mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Stir in vanilla. Spoon over pineapple, using a spatula to smooth batter to edges of skillet.
- 6.** Bake until a wooden pick inserted in center comes out clean, 28 to 30 minutes. Let cool in pan for 10 minutes. Invert cake onto a serving plate. Drizzle with remaining syrup from pan, and serve warm.





PEANUT BUTTER COFFEE CAKES

Makes 3 (6-inch) cakes

Roasted peanuts add salty crunch to this delectable combination of peanut butter and chocolate.

Topping:

- ⅓ cup all-purpose flour**
- ¼ cup firmly packed light brown sugar**
- 2 tablespoons unsalted butter, softened**
- 1 tablespoon creamy peanut butter**
- ½ cup salted roasted peanuts, chopped**

Cake:

- ½ cup unsalted butter, softened**
- ½ cup creamy peanut butter**
- 1 cup granulated sugar**
- 2 large eggs**
- ¼ cup sour cream**
- 1½ teaspoons vanilla extract**
- 1½ cups all-purpose flour**
- 1 teaspoon baking powder**
- ½ teaspoon kosher salt**
- ½ cup whole milk**
- ¾ cup chocolate-hazelnut spread*, warmed**

Garnish: melted dark chocolate

1. Preheat oven to 350°. Spray 3 (6-inch) cast-iron skillets with cooking spray.

2. For topping: In a medium bowl, whisk together flour and brown sugar. With a mixer at medium speed, beat in butter and peanut butter until crumbly. Stir in peanuts; set aside.

3. For cake: In a large bowl, beat butter, peanut butter, and granulated sugar with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in sour cream and vanilla.

4. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Pour half of batter into prepared skillets. Spoon chocolate-hazelnut spread over batter, and top with remaining batter. Sprinkle with topping.

5. Bake until a wooden pick inserted in center comes out clean, 23 to 25 minutes, loosely covering with foil to prevent excess browning, if necessary. Garnish with melted chocolate, if desired.

**We used Nutella.*



Tip

Sanding sugar has slightly larger grains than regular granulated sugar and can be found in the baking section of specialty or craft stores. Granulated or turbinado sugar can be substituted.





BOURBON-CHOCOLATE BREAD PUDDING

Makes 8 to 10 servings

Studded with chunks of chocolate and drenched with a bourbon glaze, this comforting dessert is also a delightful addition to a weekend brunch.

- 10 cups (1-inch) cubed challah bread**
- 4 cups half-and-half**
- $\frac{3}{4}$ cup unsalted butter**
- 1 cup firmly packed light brown sugar**
- $\frac{1}{2}$ cup granulated sugar**
- 5 large eggs, lightly beaten**
- 5 tablespoons bourbon, divided**
- $\frac{1}{2}$ cup semisweet chocolate, roughly chopped**
- 2 tablespoons sanding sugar**
- 1 cup confectioners' sugar**
- $\frac{1}{4}$ cup unsalted butter, melted**
- $\frac{1}{2}$ cup heavy whipping cream**

- 1.** Preheat oven to 350°.
- 2.** In a large bowl, toss together bread cubes and half-and-half. Let stand at room temperature.
- 3.** In a 12-inch cast-iron skillet, melt butter over medium heat. Add brown sugar and granulated sugar, whisking until combined. Remove from heat; whisk in eggs and 3 tablespoons bourbon until combined. Pour over bread mixture. Add chocolate, stirring gently to combine. Spoon bread mixture into skillet. Sprinkle with sanding sugar, and cover with foil.
- 4.** Bake for 55 minutes. Uncover and bake until golden brown and a wooden pick inserted in center comes out clean, about 15 minutes more.
- 5.** In a small bowl, whisk together confectioners' sugar, melted butter, and remaining 2 tablespoons bourbon until smooth; whisk in cream until smooth. Serve bread pudding warm with glaze.





ESPRESSO SHORTBREAD

Makes 8 to 10 servings

This buttery skillet shortbread cookie is perfumed with a hint of coffee and vanilla.

- ¾ cup plus 2 tablespoons unsalted butter, softened**
- ½ cup granulated sugar**
- ½ teaspoon vanilla extract**
- 1½ cups all-purpose flour**
- 1 tablespoon espresso roast ground coffee***
- ½ teaspoon kosher salt**
- 1½ tablespoons turbinado sugar, divided**

1. In a large bowl, beat butter, granulated sugar, and vanilla with a mixer at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl.

2. In a medium bowl, whisk together flour, coffee, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Wrap dough in plastic wrap, and refrigerate for 15 minutes.

3. Preheat oven to 350°. Lightly spray a 10-inch cast-iron griddle with baking spray with flour.

4. Pat dough onto prepared griddle. Sprinkle with 1 tablespoon turbinado sugar.

5. Bake until golden brown, about 30 minutes. Sprinkle warm shortbread with remaining ½ tablespoon turbinado sugar. Let cool completely on a wire rack. Cut into wedges.

**We used Community Coffee Private Reserve Espresso.*









CHUNKY CHOCOLATE CHIP SKILLET COOKIE

Makes 1 (10-inch) cookie

With crisp edges, a fudgy interior, and chunks of chocolate and pecans, this skillet cookie is everything to love about dessert.

- 1 cup unsalted butter, softened**
- 1½ cups firmly packed light brown sugar**
- 2 teaspoons vanilla extract**
- 1 large egg**
- 1½ cups all-purpose flour**
- 1½ teaspoons baking powder**
- ½ teaspoon kosher salt**
- ¼ teaspoon baking soda**
- 1½ cups coarsely chopped bittersweet chocolate, divided**
- ½ cup semisweet chocolate morsels**
- 1 tablespoon whole milk**
- ½ cup toasted pecans, chopped**
- Chocolate ice cream, to serve**
- Garnish: flaked sea salt**

- 1.** Preheat oven to 325°. Spray a 10-inch cast-iron skillet with baking spray with flour.
- 2.** In a large bowl, beat butter, brown sugar, and vanilla with a mixer at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg, beating well.
- 3.** In a medium bowl, whisk together flour, baking powder, kosher salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Beat in ½ cup bittersweet chocolate, semisweet chocolate morsels, and milk. Spread mixture into prepared pan.
- 4.** Bake until golden brown, about 40 minutes, loosely covering with foil during last 5 minutes of baking to prevent excess browning, if necessary. Remove from oven; sprinkle with pecans and remaining 1 cup bittersweet chocolate. Let cool on a wire rack for 30 minutes. Serve with ice cream. Garnish with sea salt, if desired.





CHOCOLATE MAYONNAISE CAKE WITH COLA FROSTING

Makes 1 (10-inch) cake

Mayonnaise keeps this cake ultramoist while cola gives the frosting a melt-in-your-mouth texture.

Cake:

- 2 cups all-purpose flour**
- ½ cup granulated sugar**
- ½ cup firmly packed light brown sugar**
- 3 tablespoons unsweetened cocoa powder**
- 2 teaspoons baking soda**
- ¼ teaspoon ground cinnamon**
- ⅛ teaspoon kosher salt**
- 1 cup water**
- 1 cup mayonnaise**
- 1 teaspoon vanilla extract**

Frosting:

- 2½ cups confectioners' sugar**
- ¼ cup unsweetened cocoa powder**
- ⅛ teaspoon kosher salt**
- ½ cup unsalted butter, cubed**
- ⅓ cup cola**
- 1 teaspoon vanilla extract**
- ½ cup chopped toasted pecans**

1. Preheat oven to 325°. Spray a 10-inch cast-iron skillet with baking spray with flour.

2. For cake: In a large bowl, whisk together flour, sugars, cocoa, baking soda, cinnamon, and salt. Make a well in center of flour mixture; add 1 cup water, mayonnaise, and vanilla, and beat with a mixer at low speed until smooth. Pour batter into prepared pan.

3. Bake until a wooden pick inserted in center comes out clean, about 35 minutes. Let cool completely in pan.

4. For frosting: In a medium bowl, combine confectioners' sugar, cocoa, and salt.

5. In a small saucepan, bring butter and cola to a boil over medium heat. Pour butter mixture over sugar mixture; add vanilla, and beat with a mixer at medium speed until smooth. Pour frosting over cake; sprinkle with pecans. Let stand until frosting is set.







DEEP-DISH CHOCOLATE CREAM PIE

Makes 1 (10-inch) pie

With a silky chocolate filling and a generous dollop of whipped chocolate topping, this pie will have your family swooning.

Crust:

- 1 (14.1-ounce) package refrigerated piecrusts**
- 4 teaspoons water, divided**
- 1 large egg**

Filling:

- ½ cup firmly packed light brown sugar**
- 3½ tablespoons cornstarch**
- ⅛ teaspoon kosher salt**
- 2½ cups whole chocolate milk**
- 5 large egg yolks**
- ¼ cup unsalted butter, cubed**
- 6 ounces bittersweet chocolate, chopped**
- 1 teaspoon vanilla extract**

Topping:

- 1½ cups heavy whipping cream**
- ½ cup confectioners' sugar**
- 2 tablespoons unsweetened cocoa powder**
- 1 teaspoon vanilla extract**
- 1 tablespoon grated bittersweet chocolate**

1. Preheat oven to 425°.
2. For crust: On a lightly floured surface, unroll 1 piecrust. Lightly brush with 2 teaspoons water. Top with remaining piecrust; roll into a 14-inch circle. Transfer dough to a 10-inch cast-iron skillet, pressing into bottom and up sides. Trim excess dough to ½ inch beyond edge of pan. Fold edges under, and crimp as desired. Prick dough all

over with a fork. Top with a double layer of parchment paper, letting ends extend over edges of pan. Add pie weights.

3. Bake until edge of crust is lightly browned, about 14 minutes. Carefully remove paper and weights. In a small bowl, whisk together egg and remaining 2 teaspoons water. Brush edge of crust with egg wash. Bake until bottom of crust is golden brown, 12 to 14 minutes more. Let cool completely on a wire rack.

4. For filling: In a large saucepan, combine brown sugar, cornstarch, and salt. Whisk in chocolate milk. Bring to a boil over medium heat, stirring constantly. Remove from heat. Place egg yolks in a bowl; gradually whisk in ½ cup hot milk mixture. Whisk egg mixture into remaining hot milk mixture in saucepan. Cook until thickened and bubbly, about 2 minutes. Remove from heat. Add butter, 1 tablespoon at a time, stirring until butter is melted. Add chocolate and vanilla, stirring until chocolate is melted. Spoon filling into prepared crust. Let stand for 10 minutes. Press plastic wrap directly onto surface of filling. Refrigerate until thoroughly chilled and firm, about 6 hours.

5. For topping: In a large bowl, beat cream, confectioners' sugar, cocoa, and vanilla with a mixer at high speed until stiff peaks form. Spread over pie. Sprinkle with grated chocolate.



STRAWBERRY MIMOSA ROLLS

Makes 8

Studded with fresh strawberry slices and orange zest, these rolls are beautiful served straight out of the skillet.

Rolls:

- 1 cup warm whole milk (105° to 110°), divided**
- 1 (0.25-ounce) package active dry yeast**
- ⅓ cup unsalted butter, melted**
- ¼ cup granulated sugar**
- ¼ cup sour cream**
- 1 large egg**
- 3½ to 4 cups all-purpose flour, divided**
- 1¼ teaspoons kosher salt**
- ½ cup firmly packed light brown sugar**
- 2 tablespoons orange zest**
- ¼ cup unsalted butter, softened**
- 3 cups sliced fresh strawberries**

Glaze:

- 2 cups confectioners' sugar**
- ½ teaspoon orange zest**
- 2 tablespoons fresh orange juice**
- 2 tablespoons dry sparkling wine**

Garnish: orange zest

- 1.** For rolls: In a medium bowl, stir together ¾ cup warm milk and yeast. Let stand until mixture is foamy, about 10 minutes.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, stir together melted butter, granulated sugar, sour cream, egg, and remaining ¼ cup warm milk.
- 3.** In a large bowl, whisk together 3½ cups flour and salt. Add half of flour mixture to butter mixture. With mixer on low speed, add yeast mixture, beating just until combined. Beat in remaining flour mixture.

- 4.** Switch to the dough hook attachment.

Beat at medium speed until dough is smooth and elastic, about 3 minutes, adding remaining ½ cup flour, if needed. (Dough should not be sticky.)

- 5.** Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover and let rise in a warm, draft-free place (75°) until doubled in size, about 1 hour.

- 6.** Spray a 12-inch cast-iron skillet with baking spray with flour.

- 7.** In a small bowl, stir together brown sugar and zest. On a lightly floured surface, roll dough into a 20x12-inch rectangle; trim short sides of dough to make straight, if needed. Spread softened butter onto dough, and sprinkle with brown sugar mixture. Using a sharp knife, cut dough lengthwise into 8 (2¼-inch-wide) strips. Place strawberry slices along each strip with tips overhanging about ¼ inch. Roll up each strip, and pinch together bottoms gently. Place in prepared pan. Loosely cover, and let rise in a warm, draft-free place (75°) until doubled in size, about 1 hour.

- 8.** Preheat oven to 350°.

- 9.** Bake until golden brown, 25 to 30 minutes.

- 10.** For glaze: In a small bowl, whisk together confectioners' sugar, orange zest and juice, and wine until smooth. Drizzle over warm rolls. Garnish with zest, if desired.







CARROT CAKE

Makes 1 (10-inch) cake

Carrot cake, laden with pineapple, golden raisins, and pecans, makes a scrumptious ending to any feast.

Cake:

- 1 cup granulated sugar**
- ¼ cup firmly packed light brown sugar**
- 2 large eggs**
- 2 teaspoons vanilla extract**
- ⅔ cup vegetable oil**
- 1½ cups all-purpose flour**
- 2 teaspoons ground cinnamon**
- 1 teaspoon baking powder**
- ½ teaspoon kosher salt**
- ¼ teaspoon ground nutmeg**
- 1¼ cups finely shredded carrot**
- ⅓ cup whole buttermilk**
- 1 (8-ounce) container crushed pineapple, undrained**
- ½ cup golden raisins**
- ⅓ cup pecan halves, finely chopped**

Frosting:

- 6 ounces cream cheese, softened**
- 6 tablespoons unsalted butter, softened**
- 2½ cups confectioners' sugar**
- 1 tablespoon heavy whipping cream**

Garnish: ground cinnamon

- 1.** Preheat oven to 350°. Spray a 10-inch cast-iron skillet with cooking spray.
- 2.** For cake: In a large bowl, beat sugars, eggs, and vanilla with a mixer at medium speed until pale and thick, about 3 minutes. Add oil in a slow, steady stream, beating until combined.
- 3.** In a medium bowl, whisk together flour, cinnamon, baking powder, salt, and nutmeg. In another medium bowl, stir together carrot and buttermilk. With mixer on low speed, gradually add flour mixture to sugar mixture alternately with carrot mixture, beginning and ending with flour mixture, beating just until combined after each addition. Fold in pineapple, raisins, and pecans. Spread batter in prepared skillet.
- 4.** Bake until a wooden pick inserted in center comes out clean, about 1 hour. Let cool completely.
- 5.** For frosting: In a large bowl, beat cream cheese and butter with a mixer at medium speed until smooth. Gradually add confectioners' sugar, beating until combined. Stir in cream until a spreadable consistency is reached. Spread frosting on top of cake. Garnish with cinnamon, if desired.



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